TATUA
Specialised Dairy

Peanut Butter & Chocolate Mousse Trifles

Ingredients

Makes 4

1 small chocolate cake or sponge
½ cup crunchy peanut butter
½ cup Tatua Crème Fraiche
¼ cup maple syrup
Tatua Chocolate Mousse
Chocolate flakes / hail

Method

1. Cut the chocolate cake into small bite-sized pieces.
2. Combine the peanut butter, Tatua Crème Fraiche and maple syrup and whisk together until smooth and creamy.
3. Arrange a layer of cake in the base of 4 serving glasses.
4. Top with a dollop of peanut butter cream.
5. Add a layer of Tatua Chocolate Mousse.
6. Repeat layers ending with mousse.
7. Decorate the trifles with a chocolate flake and chocolate sprinkles.

Please consider the environment before printing this recipe